

## CHAPTER 2

### MANAGEMENT AND PERSONNEL

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#### Section I. SUPERVISION

##### 2-1. Person-in-Charge\*

The FOOD ESTABLISHMENT manager will—

- a. Be the PERSON-IN-CHARGE or will designate a PERSON-IN-CHARGE.
- b. Ensure that a PERSON-IN-CHARGE is present at the FOOD ESTABLISHMENT during all hours of operation.
- c. Ensure that all FOOD handlers receive medical clearances as required by the MEDICAL COMMANDER or designated representative.

##### 2-2. Demonstration of Knowledge\*

a. Based on the risks of foodborne illness inherent to the FOOD operation being inspected and upon the request of the MEDICAL COMMANDER or designated representative, the PERSON-IN-CHARGE will—

- (1) Demonstrate knowledge of—
  - (a) Foodborne disease prevention.
  - (b) Application of the HACCP principles.
  - (c) The requirements of this bulletin.
- (2) Demonstrate this knowledge by—
  - (a) Complying with this bulletin.
  - (b) Being a certified FOOD protection manager who has shown proficiency of required information by passing a test that is part of an accredited program (see ¶ 2-18).
  - (c) Responding correctly to the inspector's questions as they relate to the specific FOOD operation conducted in the FOOD ESTABLISHMENT.

b. The areas of knowledge include—

- (1) Describing the relationship between the prevention of foodborne disease and the personal hygiene of a FOOD EMPLOYEE.
- (2) Explaining the responsibility of the PERSON-IN-CHARGE for preventing the transmission of foodborne disease by a FOOD EMPLOYEE who has a disease or medical condition that may cause foodborne disease.
- (3) Describing the symptoms associated with the diseases that are transmissible through FOOD.
- (4) Explaining the significance of the relationship between maintaining the time and temperature of POTENTIALLY HAZARDOUS FOOD (PHF) and the prevention of foodborne illness.
- (5) Explaining the HAZARDS involved in the consumption of raw or undercooked MEAT, POULTRY, EGGS, and FISH.

(6) Stating the required FOOD temperatures and times for the safe cooking of PHF including MEAT, POULTRY, eggs, and FISH.

(7) Stating the required temperatures and times for the safe refrigerated storage, hot holding, cooling, and reheating of PHF.

(8) Describing the relationship between the prevention of foodborne illness and the management and control of the following:

- (a) Cross contamination.
- (b) Hand contact with READY-TO-EAT FOODS.
- (c) Handwashing.
- (d) Maintaining the FOOD ESTABLISHMENT in a clean condition and in good repair.
- (9) Explaining the relationship between FOOD safety and providing EQUIPMENT that is—
  - (a) Sufficient in number and capacity.
  - (b) Properly designed, constructed, located, installed, operated, maintained, and cleaned.
- (10) Explaining correct procedures for cleaning and SANITIZING UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT.
- (11) Identifying the source of water used and measures taken to ensure that it remains protected from contamination, such as providing protection from backflow and precluding the creation of cross connections.

(12) Identifying POISONOUS OR TOXIC MATERIALS in the FOOD ESTABLISHMENT and the procedures necessary to ensure that they are safely stored, dispensed, used, and disposed of according to LAW.

(13) Identifying CRITICAL CONTROL POINTS (CCPs) in the operation from purchasing through sale or service that when not controlled may contribute to the transmission of foodborne illness, and explaining steps taken to ensure that the points are controlled per the requirements of this bulletin.

(14) Explaining the details of how the PERSON-IN-CHARGE and FOOD EMPLOYEES comply with the HACCP PLAN, if a plan is required by the LAW; this bulletin; or an agreement between the REGULATORY AUTHORITY and the FOOD ESTABLISHMENT.

(15) Explaining the procedures, rights, and authorities assigned by this bulletin to the—

- (a) FOOD EMPLOYEE.
- (b) PERSON-IN-CHARGE.

(c) MEDICAL COMMANDER or designated representative.

### 2-3. Duties of Person-in-Charge

The PERSON-IN-CHARGE will ensure that—

a. FOOD ESTABLISHMENT operations are not conducted in a private home or in a room used as living or sleeping quarters as specified in ¶ 6-25.

b. PERSONS unnecessary to the FOOD ESTABLISHMENT operation are not allowed in the FOOD preparation, FOOD storage, or WAREWASHING areas. If steps are taken to ensure that exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES are protected from contamination, the PERSON-IN-CHARGE may authorize brief visits and tours.

c. EMPLOYEES and other PERSONS, such as delivery and maintenance PERSONS and pesticide applicators, entering the FOOD preparation, FOOD storage, and WAREWASHING areas comply with this bulletin.

d. EMPLOYEES are effectively cleaning their hands by routinely monitoring the EMPLOYEES' handwashing.

e. EMPLOYEES are visibly observing FOODS as they are received to determine that they are from APPROVED sources, delivered at the required temperatures, protected from contamination, UNADULTERATED, and accurately presented by—

(1) Routinely monitoring the EMPLOYEES' observations,

(2) Reviewing receiving documents, and

(3) Periodically evaluating FOODS upon their receipt.

f. EMPLOYEES are properly cooking PHF, being particularly careful in cooking those FOODS known to cause severe foodborne illness and death, such as eggs and

COMMUNUTED MEATS, through daily—

(1) Oversight of the EMPLOYEES' routine monitoring of the cooking temperatures, and

(2) Evaluation of the cooks' worksheets and other logs.

g. EMPLOYEES are using proper methods to rapidly cool PHFs that are not held hot through daily oversight of the EMPLOYEES' routine monitoring of FOOD temperatures during cooling.

h. EMPLOYEES are properly SANITIZING cleaned multi-use EQUIPMENT and UTENSILS before they are reused through—

(1) Routine monitoring of solution temperature and exposure time for hot water SANITIZING.

(2) Chemical concentration, hydrogen-ion concentration (pH), temperature, and exposure time for chemical SANITIZING.

i. CONSUMERS are notified that clean TABLEWARE is to be used when they return to self-service areas, such as salad bars and buffets, as specified in ¶ 3-29.

j. Operation ceases and the MEDICAL COMMANDER or designated representative is immediately notified in the event of fire, storm, flood, mechanical breakdown, extended power outage (greater than 2 hours), loss of DRINKING WATER (potable source), backup of SEWAGE, onset of apparent foodborne illness, IMMINENT HEALTH HAZARD, or similar event that may—

(1) Result in the contamination of FOOD.

(2) Prevent PHF from being held at required temperatures.

(3) Prevent proper, uninterrupted cooking, reheating, or cooling of PHF.

## Section II. EMPLOYEE HEALTH

### 2-4. Reportable Information\*

The PERSON-IN-CHARGE WILL require FOOD EMPLOYEES and FOOD EMPLOYEE applicants to whom a conditional offer of employment is made to report information about their health and activities as they relate to diseases that are transmissible through FOOD. A FOOD EMPLOYEE or applicant WILL report the information, including symptom and the date of onset of jaundice or of an illness specified below, in a manner that allows the PERSON-IN-CHARGE to prevent the likelihood of foodborne disease transmission, if the FOOD EMPLOYEE or applicant—

a. Has a symptom caused by illness, infection, or other source that is—

(1) Associated with an acute gastrointestinal illness, such as—

(a) Diarrhea.

(b) Fever.

(c) Vomiting.

(d) Jaundice.

(e) Sore throat with fever.

(2) A lesion containing pus, such as a boil or infected wound, that is open or draining and is—

(a) On the hands or wrists, *unless an impermeable cover, such as a finger cot or stall, protects the lesion and a SINGLE-USE glove is worn over the impermeable cover.*

(b) On exposed portions of the arms, *unless the lesion is protected by an impermeable cover.*

(c) On other parts of the body, *unless the lesion is covered by a dry, durable, tight-fitting bandage.*

b. Is diagnosed with an illness due to—

(1) *Salmonella typhi* (*S. typhi*).

(2) *Shigella* spp.

(3) *E. coli* 0157:H7.

(4) Hepatitis A virus.

(5) Other disease transmissible through FOOD, such as Amebiasis, Campylobacteriosis, Cholera, Norwalk virus, Giardiasis, Staphylococcal or Streptococcal infections, or Yersiniosis.

c. Had a past illness from an infectious agent specified in ¶ b above.

d. Meets one or more of the following high-risk conditions:

(1) Is suspected of causing, or being exposed to, a CONFIRMED DISEASE OUTBREAK caused by *S. typhi*, *Shigella* spp., *E. coli* 0157:H7, or hepatitis A virus, including an outbreak at an event (such as a family meal, church supper, or festival), because the FOOD EMPLOYEE or applicant—

(a) Prepared FOOD implicated in the outbreak, or

(b) Consumed FOOD implicated in the outbreak, or

(c) Consumed FOOD at the event that is prepared by a PERSON who is infected or ill with the infectious agent that caused the outbreak or who is suspected of being a spreader of the infectious agent.

(2) Lives in the same household as a PERSON who is diagnosed with a disease caused by *S. typhi*, *Shigella* spp., *E. coli* 0157:H7, or hepatitis A virus; or exhibits symptoms specified in ¶ a above.

(3) Lives in the same household as a PERSON who attends or works in a setting where there is a CONFIRMED DISEASE OUTBREAK caused by *S. typhi*, *Shigella* spp., *E. coli* 0157:H7, or hepatitis A virus.

(4) Traveled out of the Continental United States (CONUS) to areas with identified epidemic or endemic gastrointestinal diseases, or worked outside the Continental United States (OCONUS) and traveled to areas with identified epidemic or endemic gastrointestinal diseases. High-risk geographical areas are published in—

(a) *Health Information for International Travel* by CDC.

(b) *Medical Environmental Disease Intelligence and Countermeasures* by the Armed Forces Medical Intelligence Center, Fort Detrick, 1607 Porter Street, Frederick, MD 21702-5004.

## 2-5. Employee Exclusions and Restrictions\*

a. The PERSON-IN-CHARGE WILL—

(1) Exclude a FOOD EMPLOYEE from a FOOD ESTABLISHMENT if the FOOD EMPLOYEE is diagnosed with an infectious agent specified in ¶ 2-4b.

(2) Restrict a FOOD EMPLOYEE from working with exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES in a FOOD ESTABLISHMENT if the FOOD EMPLOYEE is—

(a) Suffering from a symptom specified in ¶ 2-4a.

(b) Not experiencing a symptom of acute gastroenteritis specified in ¶ 2-4a(1), but has a stool that yields a specimen culture that is positive for *S. typhi*, *Shigella* spp., or *E. coli* 0157:H7.

(3) If the population served is a HIGHLY SUSCEPTIBLE POPULATION, exclude a FOOD EMPLOYEE who—

(a) Is experiencing a symptom of acute gastrointestinal illness specified in ¶ 2-4a(1), and meets a high-risk condition specified in ¶¶ 2-4d(1) through (4).

(b) Is not experiencing a symptom of acute gastroenteritis specified in ¶ 2-4a(1), but has a stool that yields a specimen culture that is positive for *S. typhi*, *Shigella* spp., or *E. coli* 0157:H7.

(c) Had a past illness from *S. typhi* within the last 3 months.

(d) Had a past illness from *Shigella* spp. or *E. coli* 0157:H7 within the last month.

(4) For a FOOD EMPLOYEE who is jaundiced and if the onset of jaundice occurred within the last 7 calendar days, exclude the FOOD EMPLOYEE from the FOOD ESTABLISHMENT. An excluded FOOD EMPLOYEE WILL be cleared by the MEDICAL COMMANDER or designated representative prior to returning to FOOD operations.

b. All FOOD EMPLOYEES excluded from FOOD operations or suspected of being exposed to or having symptoms of illnesses mentioned in ¶¶ a(2) through a(4) above and ¶¶ 2-4 and 2-6 WILL be referred to the MEDICAL COMMANDER or designated representative by the supporting medical activity.

## 2-6. Removal of Exclusions and Restrictions

a. The PERSON-IN-CHARGE may remove—

(1) An exclusion for certain illnesses specified in ¶ 2-4b, if he or she obtains approval from the MEDICAL COMMANDER or designated representative. The PERSON excluded in ¶ 2-5a (1) WILL provide written medical documentation (from a physician licensed to practice medicine or the MEDICAL COMMANDER or designated representative) to the PERSON-IN-CHARGE that specifies that

the excluded PERSON may work in an unrestricted capacity in a FOOD ESTABLISHMENT, including a FOOD ESTABLISHMENT that serves a HIGHLY SUSCEPTIBLE POPULATION, because the PERSON is free of the infectious agent of concern.

(2) A restriction for certain symptoms as specified in—

(a) ¶ 2-4a(1), if the restricted PERSON—

1. Is free of the symptoms and no foodborne illness occurs that may have been caused by the restricted PERSON.

2. Is suspected of causing foodborne illness but is free of the symptoms. The restricted person WILL provide written medical documentation (from a physician licensed to practice medicine or the MEDICAL COMMANDER or designated representative) to the PERSON-IN-CHARGE stating that the restricted PERSON is free of the infectious agent that is suspected of causing the PERSON'S symptoms or causing foodborne illness or that the symptoms experienced result from a chronic non-infectious condition, such as Crohn's disease, irritable bowel syndrome, or ulcerative colitis.

(b) ¶ 2-4b, if the restricted PERSON provides written medical documentation (from a physician licensed to practice medicine or the MEDICAL COMMANDER or designated representative) that indicates the stools are free of *S. typhi*, *Shigella* spp., or *E. coli* 0157:H7, whichever is the infectious agent of concern.

(3) An exclusion involving EMPLOYEES serving HIGHLY SUSCEPTIBLE POPULATIONS as specified in ¶ 2-5a(3), if the excluded PERSON provides written medical documentation (from a physician licensed to practice medi-

cine or the MEDICAL COMMANDER or designated representative) that specifies that the PERSON is free of *S. typhi*, *Shigella* spp., *E. coli* 0157:H7, hepatitis A virus infection, or other disease transmissible through FOOD, whichever is the infectious agent of concern.

(4) An exclusion for jaundice as specified in ¶ 2-5a(4) if no foodborne illness occurs that may have been caused by the excluded PERSON and the PERSON provides written medical documentation (from a physician licensed to practice medicine or the MEDICAL COMMANDER or designated representative) that specifies that the PERSON is free of hepatitis A virus.

*b. Tables 2-1 and 2-2 (located at the end of this chapter) may be used as an aid to quick reference exclusion and restriction requirements, and clearance requirements to remove exclusion and restriction status as specified in ¶¶ a(1) through a(4) above and ¶¶ 2-4 and 2-5.*

## 2-7. Reporting by the Person-in-Charge\*

The PERSON-IN-CHARGE—

a. WILL notify the MEDICAL COMMANDER or designated representative of a FOOD EMPLOYEE OR a FOOD EMPLOYEE applicant who is diagnosed with or is exhibiting symptoms (as specified in ¶ 2-4a) of an illness due to *S. typhi*, *Shigella* spp., *E. coli* 0157:H7, hepatitis A virus, or other foodborne illness.

b. WILL not allow FOOD EMPLOYEES or applicants to work until such time they have a medical release from the MEDICAL COMMANDER or designated representative.

## Section III. PERSONAL CLEANLINESS

### 2-8. Hands and Exposed Arms, Clean Condition\*

FOOD employees WILL—

a. Vigorously wash their hands and the exposed portions of their arms with soap and warm water for at least 20 seconds followed by a thorough rinsing with clean water at designated handwashing facilities as specified in chapter 5, section VI.

b. Pay particular attention to the areas underneath the fingernails and between the fingers.

c. Wash their hands and exposed portions of their arms at the following times:

(1) Immediately before engaging in FOOD preparation, including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

(2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.

(3) After using the toilet.

(4) After caring for or handling SUPPORT ANIMALS or aquatic animals as specified in ¶¶ 2-17 or 6-26.

(5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.

(6) After handling soiled EQUIPMENT or UTENSILS.

(7) During FOOD preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks.

(8) When switching between working with raw FOOD and working with READY-TO-EAT FOOD.

(9) After engaging in other activities that contaminate the hands.

## 2-9. Where to Wash

FOOD EMPLOYEES—

- a. WILL clean their hands in a handwashing lavatory.
- b. WILL not clean their hands in a sink used for FOOD preparation or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste.

## 2-10. Hand Sanitizers

a. A hand sanitizer and a chemical hand sanitizing solution used as a hand dip WILL—

(1) Have active antimicrobial ingredients that are—

(a) Listed as safe and effective for application to human skin as an antiseptic handwash in a monograph for over-the-counter healthcare antiseptic drug products.

(b) Previously authorized, and listed for such use in USDA Publication No. 1419.

(2) Have components that are—

(a) Regulated for the intended use as FOOD ADDITIVES as specified in part 178, title 21, CODE OF FEDERAL REGULATIONS (21 CFR 178).

(b) Generally recognized as safe (GRAS) for the intended use in contact with FOOD within the meaning of the Federal Food, Drug, and Cosmetic Act, Section 201(s).

(c) Exempted from the requirement of being listed in the Federal FOOD ADDITIVE regulations as specified in 21 CFR 170.39.

(3) Be applied only to hands that are thoroughly cleaned as specified in ¶ 2-8.

b. If a hand sanitizer or a chemical hand sanitizing solution used as a hand dip does not meet the criteria specified in ¶ a(2) above, use WILL be—

(1) Followed by thorough hand rinsing in clean water before hand contact with FOOD or by the use of gloves.

(2) Limited to situations that involve no direct contact with FOOD, FOOD-CONTACT SURFACES, and UTENSILS by the bare hands.

c. A chemical hand sanitizing solution used as a hand dip WILL be maintained clean and at a strength equivalent to at least 100-parts per million (ppm) chlorine.

## 2-11. Fingernail Maintenance

FOOD EMPLOYEES WILL—

a. Keep their fingernails trimmed, filed, and maintained so the edges and surfaces are cleanable, not rough, and do not extend beyond the fleshy portion of the fingertip.

b. Not wear artificial nails, nail jewelry, or any other nail products, such as nail polish or sparkles, during FOOD preparation or while serving FOOD.

## 2-12. Jewelry Prohibition

With the exception of a plain ring, such as a wedding band, or a medical bracelet, FOOD EMPLOYEES WILL not wear jewelry, which may be touched, while preparing or serving FOOD. Prohibited jewelry includes nose, tongue, and lip rings; other exposed body jewelry; and watches. This requirement minimizes contamination of hands and harborage of bacteria in the jewelry. EMPLOYEES who handle only closed FOOD containers, such as stop and shop operations, are exempt.

## 2-13. Outer Clothing Condition

FOOD EMPLOYEES WILL wear clean outer clothing to prevent contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.

# Section IV. HYGIENIC PRACTICES

## 2-14. Eating, Drinking, or Using Tobacco\*

a. Except as specified in ¶ b below, an EMPLOYEE WILL eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection cannot result.

b. A FOOD EMPLOYEE may drink from a closed BEVERAGE container with a protected drinking mechanism (sports bottle) if the container is handled in a manner that prevents contamination of—

- (1) The EMPLOYEE's hands;
- (2) The container; and
- (3) Exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

## 2-15. Discharges from the Eyes, Nose, and Mouth\*

FOOD EMPLOYEES experiencing persistent sneezing, coughing, or a runny nose that causes discharges from the eyes, nose, or mouth WILL not work with exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE or SINGLE-USE ARTICLES.

## 2-16. Hair Restraints Effectiveness

a. Except as provided in ¶ b below, FOOD EMPLOYEES WILL wear authorized hair restraints (such as clean hats, hair coverings or nets, beard restraints, and clothing that covers body hair) that are designed and worn to effectively keep their hair from contacting exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

b. ¶ a above does not apply to FOOD EMPLOYEES, such as counter staff who only serve wrapped or PACKAGED BEVERAGES and FOODS; hostesses; and wait staff (waiters and waitresses) if they present a minimal risk of contaminating exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

## 2-17. Handling Prohibition\*

a. Except as specified in ¶ b below, FOOD EMPLOYEES may not care for or handle animals that may be present, such as patrol dogs, SUPPORT ANIMALS, or pets that are allowed as specified in ¶ 6-26.

b. FOOD EMPLOYEES with SUPPORT ANIMALS may handle or care for their SUPPORT ANIMALS and FOOD EMPLOYEES may handle or care for FISH in aquariums or MOLLUSCAN SHELLFISH or crustacean in display tanks, if they wash their hands as specified in ¶ 2-8 and change outer clothing as specified in ¶ 2-13.

## Section V. TRAINING

### 2-18. Supervisor's or Person's-in-Charge Training

a. The PERSON-IN-CHARGE, the COR, the Quality Assurance Evaluator responsible for performing contract quality assurance functions on FOOD service contracts, and the FOOD SERVICE SUPERVISOR are required to—

(1) Attend a formal certified training program in FOOD sanitation that is equivalent in content and scope to the Education Foundation of the National Restaurant Association's *Applied Food Service Sanitation* course.

(2) Pass a written test for certification as a FOOD SERVICE MANAGER.

(3) Renew training certification every 4 years or complete 12 hours of continuing education approved by the MEDICAL COMMANDER or designated representative.

b. The Surgeon General (TSG) recognizes the following training programs:

(1) Educational Foundation of the National Restaurant Association's *Applied Food Service Sanitation* course. For course information, either write to National Restaurant Association, 250 South Wacker Drive, Suite 1400, ATTN: Customer Service, Chicago, IL 60606-5834; or telephone 1-800-765-2122, extension 380.

(2) Quartermaster Center and School's *Food Service Supervisor Training*.

(3) Educational Testing Service/Defense Activity for Nontraditional Education Support's (DANTES) *Food Protection Certification Program*. For program information, write to Education Testing Service/DANTES, P.O. Box 6604, Princeton, NJ 08541-6604; or telephone 1-800-257-9484.

(4) AAFES's Food Service Supervisory Sanitation Program.

c. The supervisor/PERSON-IN-CHARGE FOOD certified training program WILL include the following topics:

(1) FOOD (16 hours): Basic microbiology; foodborne disease; principles of FOOD protection, purchasing, receiving, storage, preparation, and serving.

(2) HACCP (4 hours): HACCP principles, general application in FOOD service operation, risk analysis.

(3) Facilities (8 hours): Cleaning and sanitation, water and waste disposal, handwashing, plumbing, non-FOOD supplies, construction and maintenance of PHYSICAL FACILITIES, pest control.

(4) FOOD Handlers (4 hours): Personal hygiene, health requirements, FOOD handling practices, operational problems.

(5) Management (4 hours): Self inspection, regulatory agencies, motivation, personnel training, cleaning schedules.

(6) Closed book (controlled) examination including review (4 hrs): Examination produced and graded by an outside independent agency, such as the Education Foundation or Educational Testing Services/DANTES.

d. Training records WILL be—

(1) Maintained at the applicable FOOD ESTABLISHMENT where FOOD EMPLOYEES work.

(2) Readily available for review by the MEDICAL COMMANDER or designated representative.

### 2-19. Food Employee's Training

a. Except as specified in ¶ b below, all FOOD EMPLOYEES and KP supervisors WILL receive a minimum of 8 hours introductory FOOD SANITATION TRAINING. New FOOD

EMPLOYEES WILL receive this 8-hour introductory training within 30 days of beginning FOOD service duties. All FOOD EMPLOYEES WILL receive a minimum 4-hour annual FOOD sanitation refresher training that may be accumulated over the 1-year time period after the initial or subsequent refresher training.

b. Temporary FOOD EMPLOYEES, assigned for 30 days or less, or bartenders, waiters, and waitresses that do

not prepare FOOD only require 4 hours of initial training.

c. Training records WILL be—

(1) Maintained at the applicable FOOD ESTABLISHMENT where FOOD EMPLOYEES work.

(2) Readily available for review by the MEDICAL COMMANDER or designated representative.

Table 2-1. Exclusions and restrictions for FOOD EMPLOYEES and applicants.

Health status	FOOD establishments serving HIGHLY SUSCEPTIBLE POPULATION	FOOD establishments not serving HIGHLY SUSCEPTIBLE POPULATION
1. Diagnosed with illness due to <i>S. typhi</i> , <i>Shigella</i> spp., <i>E. coli</i> 0157:H7 or hepatitis A virus or other disease transmissible through FOOD. (See ¶ 2-4b(5).)	Exclude ¶ 2-5a(1)	Exclude ¶ 2-5a(1)
2. Experiencing a symptom listed in ¶ 2-4a.	Restrict ¶ 2-5a(2) (a)	Restrict ¶ 2-5a(2) (a)
3. Experiencing a symptom listed in ¶ 2-4a(1) and meets a high-risk condition* of ¶¶ 2-4d(1)-(4).	Exclude ¶ 2-5a(3) (a)	Restrict ¶ 2-5a(2) (a)
4. Asymptomatic, but stools positive for <i>S. typhi</i> , <i>Shigella</i> spp., or <i>E. coli</i> 0157:H7.	Exclude ¶ 2-5a(3) (b)	Restrict ¶ 2-5a(2) (b)
5. Past illness from <i>S. typhi</i> within the last 3 months.	Exclude ¶ 2-5a(3) (c)	No restrictions
6. Past illness from <i>Shigella</i> spp. or <i>E. coli</i> 0157:H7 within the last month.	Exclude ¶ 2-5a(3) (d)	No restrictions
7. Onset of jaundice.	Exclude ¶ 2-5a(4)	Exclude ¶ 2-5a(4)

\*High-risk conditions apply only to exclusions under this paragraph.

Table 2-2. Removal of exclusions and restrictions for FOOD EMPLOYEES and applicants.

Health status ¶¶ 2-4 and 2-5	Food establishments serving HIGHLY SUSCEPTIBLE POPULATION ¶ 2-6	Food establishments not serving HIGHLY SUSCEPTIBLE POPULATION ¶ 2-6
1. Diagnosed with illness due to <i>S. typhi</i> , <i>Shigella</i> spp., <i>E. coli</i> 0157:H7, or hepatitis A virus or other disease transmissible through FOOD. (See ¶ 2-4b.).	1. Regulatory authority approval 2. Doctor: Stool free, or Blood free or symptom-free (See ¶ 2-6a(1).)	1. Regulatory authority approval 2. Doctor: Stool free, or Blood free or symptom-free (See ¶ 2-6a(2).)
2. Experiencing a symptom listed in ¶ 2-4a.	1. No illness results + no symptoms, or 2. Suspect cause of illness + no symptoms + Doctor: stool or blood free, or 3. Doctor: Noninfectious condition (See ¶ 2-6a(2).)	1. No illness results + no symptoms, or 2. Suspect cause of illness + no symptoms + Doctor: stool or blood free, or 3. Doctor: Noninfectious condition (See ¶ 2-6a(2).)
3. Experiencing a symptom listed in ¶ 2-4a(1) and meets a high-risk condition. (See ¶¶ 2-4d(1)-(4) and 2-5a(3) (a).)	Doctor: 1. Stools or blood free, or 2. No jaundice per ¶ 2-6a(4) 3. Noninfectious condition (See ¶ 2-6a(2).)	1. No illness results + no symptoms, or 2. Suspect cause of illness + no symptoms + Doctor: stool or blood free, or 3. Doctor: Noninfectious condition (See ¶ 2-6a(2).)
4. Asymptomatic, but stools positive for <i>S. typhi</i> , <i>Shigella</i> spp., or <i>E. coli</i> 0157:H7. (See ¶¶ 2-5a(2) (b) and (3) (b).)	Doctor - stools free (See ¶ 2-6a(2) (b).)	Doctor - stools free (See ¶ 2-6a(2) (b).)
5. Past illness from <i>S. typhi</i> within the last 3 months. (See ¶¶ 2-4c and 2-5a(3) (c).)	Doctor - stools free (See ¶ 2-6a(2) (b).)	NA
6. Past illness from <i>Shigella</i> spp., or <i>E. coli</i> 0157:H7 within last month. (See ¶¶ 2-4c and 2-5a(3) (d).)	Doctor - stools free	NA
7. Onset of jaundice.	1. No illness results + Doctor - blood free, or Doctor - no jaundice, or 2. Suspect cause of illness + both satisfied (See ¶ 2-6a(4).)	1. No illness results + Doctor - blood free, or Doctor - no jaundice, or 2. Suspect cause of illness + both satisfied (See ¶ 2-6a(4).)